

Service - Hotpoint Gas Cooking

Please carry out the checks detailed on the **Something Wrong** page. If there is a problem with your appliance then contact your Service Centre by using the table below to identify the appropriate phone number.

Please have the following information available when you call :

- (a) Your name.
(b) Your address and postcode.
(c) Your telephone number.
- The date and the name of the shop/retailer where the appliance was purchased.

Shop / Retailer :	Date :
-------------------	--------
- The Model number and Serial number of your appliance (See Features page for Rating plate location).

Model Number :	Serial Number :
----------------	-----------------
- Clear and concise details of the fault.
- Details of any Extended Warranty or Service Insurance Schemes.

Your In-Guarantee Service Telephone Number

UK	0541 500 500
Republic of Ireland	1850 302 200

If you have any other queries regarding Service or Parts, our Parts and Service division will be pleased to help. You should write to :

Hotpoint Service, Customer Service Department, Morley Way, Peterborough, PE2 9JB

For Parts and Accessories, please telephone our Parts Order Hotline on **0541 530 530 (UK) or 01 842 6836 (Republic of Ireland)**.

Note 1 : If under guarantee, our Engineers will need to see a copy of your purchase receipt when they call.

Note 2 : Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repair/service work, but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability will be accepted.

HOTPOINT EG20, EG21 & EG22 COOKER INSTRUCTION AND RECIPE BOOK

Hotpoint®

The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.

Read these instructions prior to installing or using the cooker and retain them for future reference.

The data badge is located below the oven door on the plinth panel.

Contents

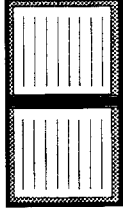
Introduction	3
For your Safety – Always	4
For your Safety – Never	5
Features	6
Control Panel	7
Using the Hob	8
Temperature Conversion Scale	9
Using the Grill	10
Using the Fan Oven	11
Oven Cookery Notes	12
Oven Temperature Chart – Meat	13
Oven Temperature Chart – Baking	14
Recipes	15 - 17
Care and Cleaning	18 - 19
Cooking Results Not Satisfactory	20
Something Wrong with your Cooker	21
If it still won't work	22
Installation	23 - 29
Hotpoint Service Cover	30
Service	Back Cover

Introduction to Hotpoint EG20, EG21 & EG22



To help make the best use of your Hotpoint cooking equipment please read this booklet carefully.

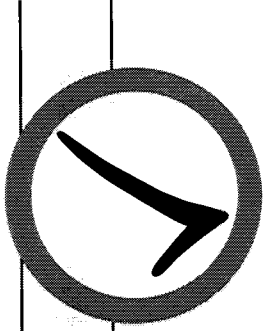
Your new cooker is guaranteed and will give lasting service. **This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.**



The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted by the oven lagging insulation – this should cease after a short period of use. Ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that any pets are removed from the room until the smell has ceased.

For Your Safety



PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Always make sure you remove all packing from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.
- Always check all controls on the cooker are turned off after use.
- Always stand back when opening an oven door to allow any heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hob burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing items from the grill when the lower oven is on as the contents will be hot.
- Always keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to CORGI registered appliance service engineers.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an Annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Installation

Operational Checks

After installation, check for gas soundness.

Fit the hotplate burner bodies, burner port rings, enamelled discs and pan supports referring to the instructions for use where necessary.

1. Check that the hotplate burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the oven set to 230 °C, the oven fan operates and the oven heats up.
3. Check that the grill heats up.
Instruct the user on the operation of the cooker.

DISPOSAL OF COOKER

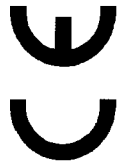
To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment Local Authority instructions should be followed for the disposal of you product.

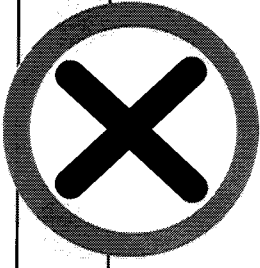
This appliance conforms to the following EEC Directives:

Low Voltage Equipment 73/23/EEC 93/68/EEC	Gas Appliances 90/396/EEC 93/68/EEC
---	---

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC



For Your Safety



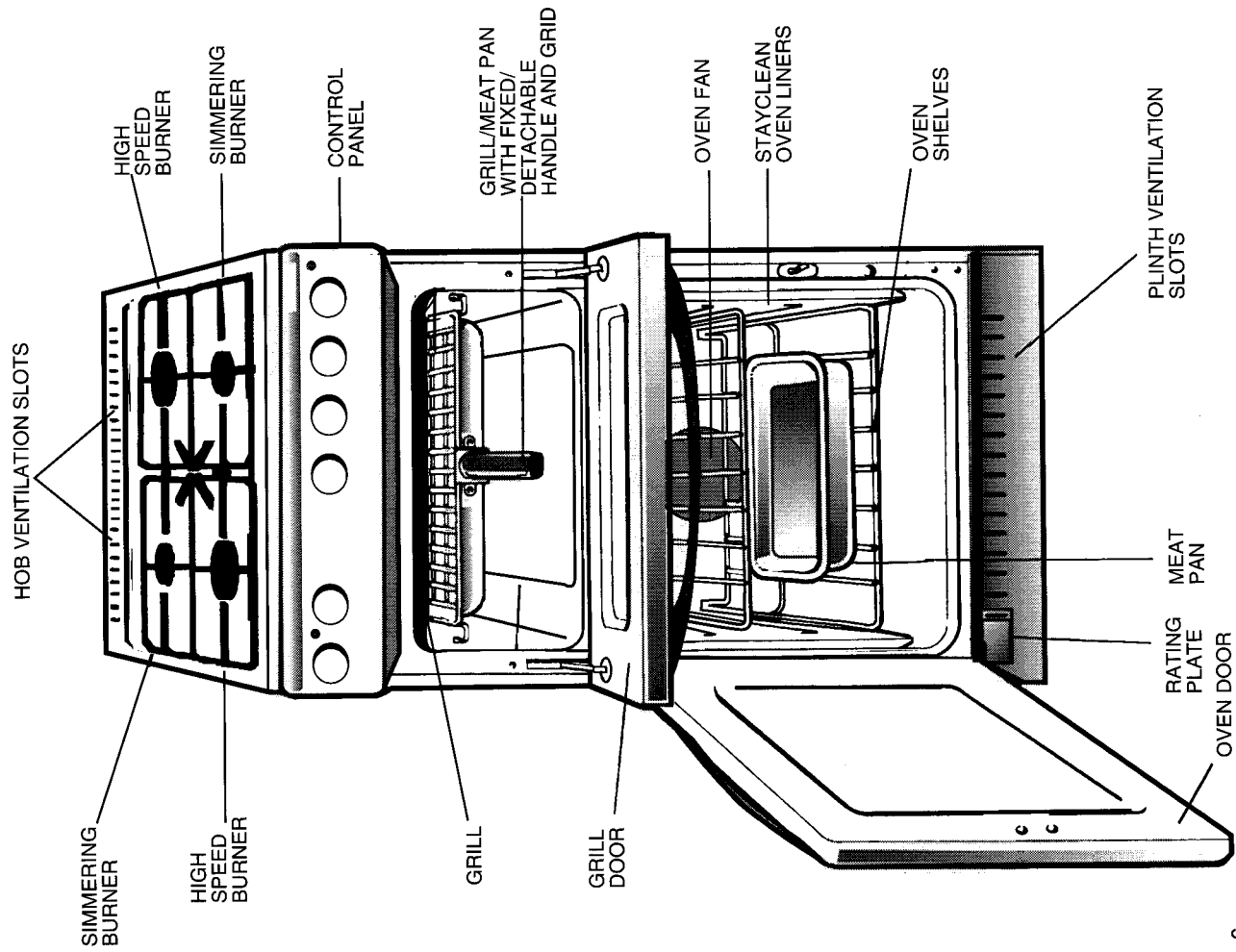
Never

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- Never operate the grill with the grill door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never use proprietary spillage collectors on the hob.
- Never wear garments with long flowing sleeves whilst cooking.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood)

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Features EG20 / EG21 / EG22



Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the **rating plate**, which is situated on the front of the plinth. The cooker must be connected by a competent person eg. (NICEIC registered contractor) to suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm, which should be fitted adjacent to the cooker, in accordance with latest IEE regulations.

The power supply cable should conform to B.S.6004 with a conductor size of 2.5mm² minimum.

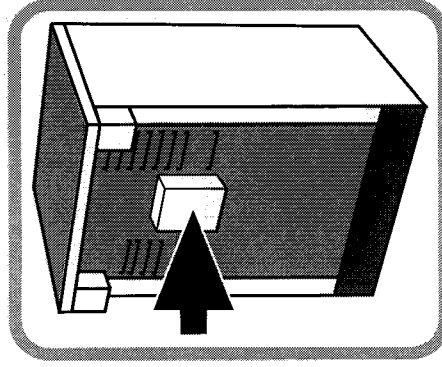
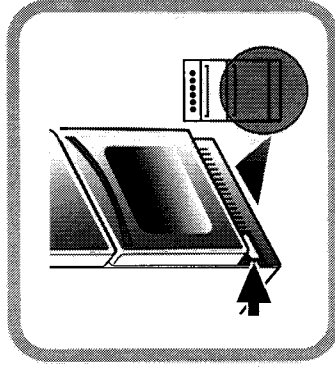
The control unit should be easily accessible in the event of an emergency, but must be within 2 metres of and not directly above an appliance.

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

Access to the **mains terminals** is gained by removing the **rear access cover**.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.



Installation

Unpacking the Cooker

Unpack the components from inside the grill and oven: Check that the following parts are present.

- | | |
|--------------------|-----------------------------|
| Grill pan and grid | Grill pan handle |
| Baking dish | Pan supports (2) |
| Oven shelves (2) | Enamelled discs (4) |
| Literature | Brass burner port rings (4) |
| | Aluminium burner bodies (4) |

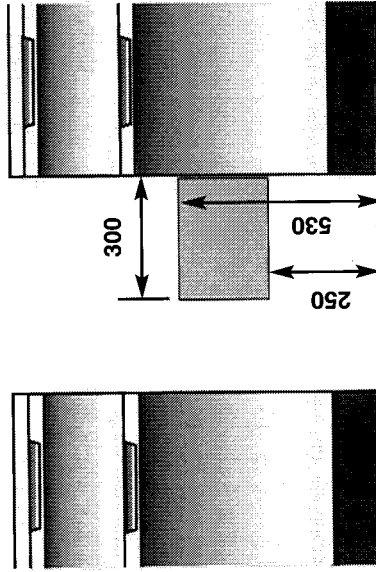
Stability Chain

The cooker must be fitted with a stability device firmly secured to the fabric of the building. The M6 bolt at the top of the rear of the cooker can be used to engage a stability chain. Keep the chain clear of controls and pipes on the rear of the cooker.

The chain must be fitted to the wall behind the cooker.

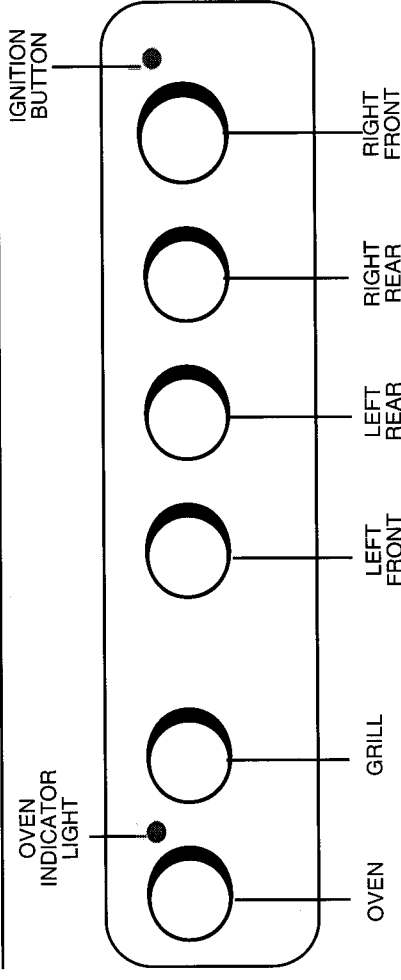
Connecting To The Gas Supply

The cooker is designed to match the depth of standard 600mm work-tops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor. The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

Control Panel



Note: Always ensure that all controls are in the OFF position, when the appliance is not in use.

Operating the control when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to hot air being emitted from the grill compartment.

Using the Hob

The hob has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 200mm (8") diameter. All pans should be positioned centrally over the burners. The pan supports should be fitted on the hob such that the indents along one side of each pan support are inner-most.

To Use the Hob

1. Push in and turn the control knob of the chosen burner fully anti-clockwise to the small flame symbol. Press the ignition button until the spark lights the gas.
2. Turn the control knob clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol **O**.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

DO NOT use pans that are outside the range given above.

Safety Requirements for Deep Fat Frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

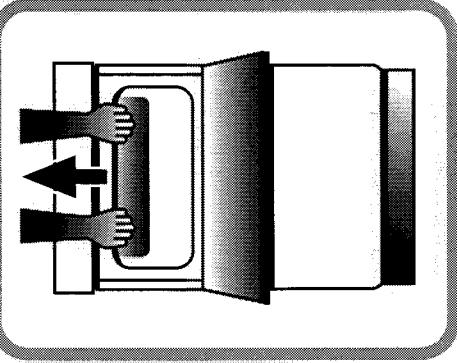
How to Deal with a Fat Fire

1. Do not move the pan.
2. Turn off the hob burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Installation

Moving the Cooker

Before moving your cooker check that it is cool, and switch off at the cooker control unit.



Movement of your cooker is most easily achieved by lifting the front as follows:

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Splash Panel Kit (Wall Mounted)

Splashplate optional, apply to Hotpoint Spares Department.

Installation

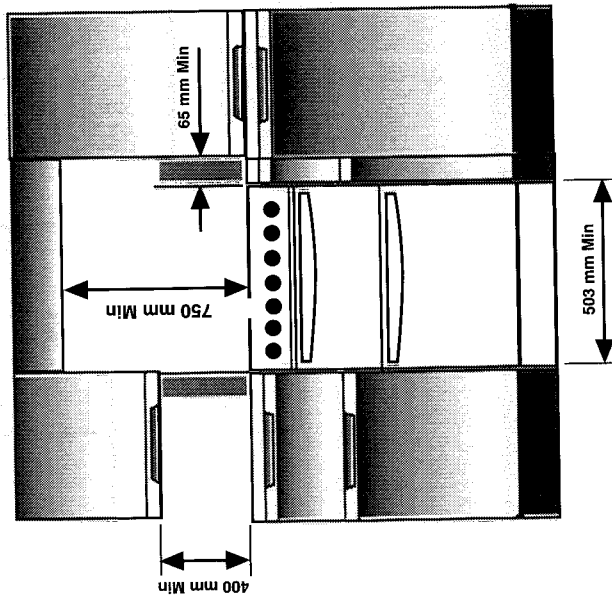
The cooker is of type X with regard to protection against overheating of surrounding surfaces as defined in BS EN60335-2-6: 1991 it can be close fitted below hotplate level. This requires a minimum distance of 503mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker 150mm below the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.



Cooker Hoods

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances.

The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show alternative scales.

Gas Mark	Conventional Oven		Fan Oven (It is not always necessary to preheat oven) °C
	°F	°C	
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

Using the Grill

CAUTION: ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

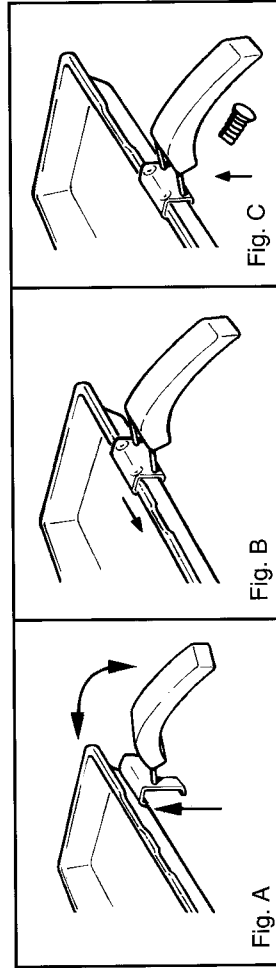
To Use the Grill

- Open the grill chamber door fully.
- Preheat the grill at setting 6 for approximately 5 minutes.
- When toasting/grilling push the pan back to correctly position it under the grill element.
- Leave the control at 6 for toast, for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 6. The thicker the food, the lower the control should be set.
- When grilling thicker food, the wire grid should be turned over to its lowest setting.
- Food which requires browning only should be placed under the hot grill, either in the grill pan or on the floor of the grill compartment, according to the depth of the dish. (The grill pan wire grid can be removed).

Do not line the grill pan with aluminium foil.

Grill Pan Handle

The grill pan handle is detachable so that the pan may also be used in the oven as a meat pan. It is possible to fix the handle to the pan. To do this remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A), slide it towards the centre of the pan (B) and let the handle locate over the bracket (C). Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and discard. Please note, if a fixed handle is required, grill pan cannot be used in oven.



Grill Compartment as a 'Hotcupboard'

Plates and dishes placed on the floor of the grill compartment will be heated when the oven is in use.

Do not operate the grill control when using the compartment as a hotcupboard.

Installation

Technical Data

Dimension

Height 900mm
Width 500mm
Depth 600mm (excluding door handles)

General

Gas connection Rp 1/2 (1/2" BSP female)
Pressure test point Burner injector
Gas rate adjustment None
Aeration adjustment None
Electrical connection 230 - 240V ~ 50Hz
Total Electrical heat input 4.35kW

Natural Gas	
BURNER	HEAT INPUT INJECTOR
HOTPLATE Front left & rear right	3.0 kW 130
HOTPLATE Front right & rear left	1.8 kW 102
GRILL	1.75kW
OVEN	2.5kW

Installation

Prior to installation, ensure that the local distributions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which is fitted below the oven door on the plinth panel. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

MODEL NUMBERS EG20, EG21, EG22.

Category I₂H (G.B. IE)

These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and cannot be used on any other gas.

Gas Safety (Installation & Use) Regulations

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

Location

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2: 1989.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine air vent requirements.

Using the Fan Oven

The oven is fitted with 'Stayclean' liners, two rod shelves and a meat pan. Remove the meat pan if it is not being used.

To Use the Oven

To heat the oven, turn the control knob clockwise, selecting the required temperature between 80°C (180°F) and 230°C (450°F) as recommended in the temperature chart. The indicator light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The charts on pages 13 and 14 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions

Since the distribution of heat in the circulaire ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. Do not fit shelves upside down. Additional shelves can be purchased through your oven supplier or Spares Centre. Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure even circulation do not use meat pans larger than 390 x 300mm (15" x 12") and baking trays no larger than 330 x 255mm (13" x 10"), these should be positioned centrally on the oven shelf. Food should not be placed directly on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Temperature and Time

When three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 13 and 14 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of the oven.

N.B. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The introduction of improved thermal insulation on fan ovens makes it possible, in most cases, to reduce (a) the recommended temperature by 25°C (45°F) and (b) the recommended time by approximately 10 minutes per hour.

Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven.

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3½ lbs) should be roasted in a smaller meat pan/fin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturers pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Something Wrong with your Cooker?

Before contacting your Service Office/Installer, check the problem guide below.

Problem	Check
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Cooker does not work at all.	Check that the switch on the control unit is in the on position. If so check that the main fuse has not blown.
Oven temperature seems too high or too low.	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste.
Oven does not cook evenly.	Check that the temperature and shelf position are as recommended in the temperature charts. Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.
Grilling is uneven.	Check that the grill pan has been correctly positioned.
Ignition does not work	If all burners fail to ignite, check that the sparks appear at the burners; a clicking noise should be heard. If not check that the switch on the control unit is in the on position. If so check that the main fuse has not blown. If only one hob burner is failing to ignite, check that the parts are sitting correctly and that the holes in the burner rings are not blocked (see care & cleaning). Note: Satisfactory ignition will only be achieved if all hob burners are fitted. All burners can be lit with a match.

Cooking Results Not Satisfactory?

Problem	Check
Grilling uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a temperature.
Oven Baking Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back. Ensure that the food is positioned centrally in the oven.
Sinking of cakes	The following may cause cakes to sink: 1. Preheat of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2 1/4 ins in height.
Nothing Works	Is the main cooker wall switch turned on? There may be no electricity supply.
Top Oven Baking Uneven cooking front to back	Ensure the cooking utensil is at least 3ins from the front of the shelf.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes') 2. Over loading of oven and always ensure even air gaps around baking tins.
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 12ins x 9ins, e.g. the main oven meat pan. Only cook one item at a time to avoid overloading the oven.
Top oven and grill do not work. Main oven works.	Operating the cooker under the following conditions may cause a safety cut-out to operate: a) grilling with the top oven door shut; b) grilling for excessive long periods at maximum settings. Switch off the appliance and allow the cooker to cool for approx. 30 minutes. Switch the cooker back on again and check that the grill/top oven is now operating correctly.
Grill does not work.	Ensure the grill/top oven control has been turned to grill position prior to setting its heat level.
Grill keeps turning on and off.	When the grill control is operated at a setting less than H, this is normal regulator operation, not a fault.

Oven Temperature Charts – Meat

Fan Oven Cooking			
Meat	Pre-heat	Temperature °C	Time (approx.)
Beef	No	160/180	20-25 mins per 450g (1 lb) + 20 mins extra
Lamb	No	160/180	25 mins per 450g (1 lb) + 25 mins extra
Pork	No	160/180	25 mins per 450g (1 lb) + 25 mins extra
Veal	No	160/170	25-30 mins per 450g (1 lb) + 25 mins extra
Chicken/Turkey up to 4kg (8 lb)	No	160/180	18-20 mins per 450g (1 lb) + 20 mins extra
Turkey up to 5.5kg (12 lb) over 5.5kg (12 lb)	No	150/160 150	13-15 mins per 450g (1 lb) e.g. 5kg (1 lb) = 143-165 mins 12 mins per 450g (1 lb) e.g. 10kg (22 lb) = 264 mins
Casserole Stews	No	140-150	1 1/2 - 2 Hrs

If using aluminium foil, never:

1. Allow foil to touch sides of oven.
2. Cover oven interior with foil.
3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef – Rare: 60°C Lamb: 80°C Poultry: 90°C
Medium: 70°C Pork: 90°C
Well Done: 75°C Veal: 75°C

Oven Temperature Charts – Baking

Baking Food	Fan Oven Cooking		
	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	210/220	8-10
Small Cakes		170/180	15-20
Victoria Sandwich		160/170	20-25
Sponge Sandwich	Yes	170/190	15-20
Swiss Roll	Yes	180/200	12-15
Semi-rich Fruit cakes		140/150	75-90
Rich Fruit Cakes		130/140	Depending on size.
Shortcrust Pastry		190/200	45-50
Puff Pastry		190/200	Depending on use.
Yorkshire Pudding	Yes	180/190	40-45
Individual Yorkshire Puddings	Yes	190/200	20-25
Milk Pudding		130/140	105-135
Baked Custard		140/150	40-50
Bread	Yes	200/210	45-50
Meringues		70-90	180-240

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed.

Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Care and Cleaning

Oven
EG22 only

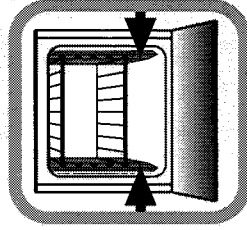
Inner Glass Door - open the door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Ensure the glass panel is not subjected to any sharp mechanical blows.** Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

Warning: Oven must not be operated with inner door glass removed.

Warning: Disconnect the appliance from the electrical supply before replacing the oven lamp.

Oven Lamp
EG22 only

How 'Stayclean' Works



The surface of the 'Stayclean' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature at this more effective it is. In most cases normal cooking operation at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary, to prevent heavy soiling, to run the oven without a meat pan at maximum setting for a couple of hours. This may be necessary once a month or once every two or three months depending on the type and amount of oven cooking.

Oven Liners – sides

It should not normally be necessary to clean the 'Stayclean' panels in water. If desirable remove the rod shelves and the side panels and wash them in warm soapy water, followed by rinsing in clean water.

The outside of the cooker should be cleaned regularly to keep it looking like new.

Wipe over with a soft cloth wrung out in hot water and dry with a soft clean cloth.

You can use mild non abrasive cleaners but always read the manufacturer's instructions first.

Always test their suitability on a small area of the cooker not noticeable in normal use.

Cleaning the Exterior of the Cooker

NOTE: Do not use scouring pads or abrasive cleaners which may scratch the surface. Wear protective gloves when cleaning any part of your cooker.

Care and Cleaning



TURN OFF THE MAIN SWITCH BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.

COOKER FINISH	CLEANING METHOD
Vitreous Enamel Hotplate, burner caps, roasting dish, grill pan, oven base and roof, inside of grill compartment, inside of doors, control panel.	Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.
Paint Plinth, fascia bottom trim, side panels, side trims.	Wash with a cloth wrung out in hot soapy water only. DO NOT USE ABRASIVES.
Aluminium Hotplate burner bodies Brass Burner port rings.	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner rings.
Chromium Plating Oven shelves, grill pan grid, grill pan handle support.	Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
Plastic Grill pan handle, door handles, control knobs.	Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream cleaner.
Glass Oven / grill door fronts.	As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING SECTION.

Recipes For Fan Oven

BEEF STEW AND DUMPLINGS

- 675g (1½lb) stewing steak, cut into 2.5cm (1 in. cubes)
- 2 medium sized onions, peeled and quartered
- 225g (8oz) carrots, peeled and sliced
- 225g (8oz) swede, peeled and cubed
- 4 sticks of celery, cut into 2.5cm (1 in.) lengths
- 500ml (1 pint) beef stock, boiling
- 30ml (2 tbsp) tomato puree
- 5ml (1 tsp) mixed dried herbs
- Salt and pepper
- Dumplings:
- 100g (4oz) self raising flour
- Pinch of salt

- 50g (2oz) shredded suet
- 15ml (1 tbsp) chopped parsley
- Cold water to mix

1. Place meat, vegetables, stock, puree, herbs and seasoning in large casserole dish.
2. Cover dish.
3. Bake: 140°C; 1½-2 hours.
4. Cook until meat is tender.
5. Make dumplings: mix flour, salt, suet and parsley together in bowl.
6. Add enough water to make soft dough.
7. Divide into 4 pieces, from each into ball and place on top of stew.
8. Cover and continue to cook for further 20-30 minutes or until cooked through.

FRUIT PLATE TARTS

- Pastry:
- 800g (1¾lb) plain flour
- 200g (7oz) block margarine
- 200g (7oz) cooking fat
- 250ml (10fl oz) cold water
- Filling:
- 675g (1½lb) prepared fruit
- 50g (2oz) sugar

1. Make pastry. Sift flour into bowl, rub in fats until mixture resembles fine breadcrumbs.
2. Gradually add cold water to bind pastry together to form stiff dough.

3. Turn onto lightly floured surface. Knead lightly then divide pastry into four equal pieces.
4. Roll out two pieces to line base of two 25cm (10in) plates. Roll out remaining two pieces and leave to one side.
5. Prepare fruit for filling. Divide equally between the two pastry lined plates, adding the sugar.
6. Dampen edges of pastry with water. Cover fruit with rolled out pastry.
7. Trim and seal edges. Make a slit in the top of the pastry.
8. Bake: 190°C; 35-45 mins.

RICE PUDDING

- 40g (1½oz) pudding rice
- 25g (1oz) sugar
- 500ml (1 pint) milk
- Grated nutmeg
- 50g (2oz) sultanas or raisins (optional)

1. Grease pie dish and put in rice and dried fruit (if used).
2. Add sugar and milk, stir well, sprinkle grated nutmeg on top.
3. Bake: 140°C; 1½ - 2 hours.

Recipes For Fan Oven

BATTERS

Basic Recipe:

100g (4oz) plain flour

Pinch of salt

1 large egg

250ml (½ pint) milk and water mixed in equal quantities

1. Sieve flour and salt into basin.
2. Make a well in centre and add egg plus one-third of liquid.
3. Beat well until mixture is smooth.
4. Add another third of liquid and again beat well until smooth.
5. Lightly stir in remaining liquid.
6. If possible, allow batter to stand in cool place for at least half an hour.

YORKSHIRE PUDDING

1. Place 25g (1oz) dripping into shallow ovenproof dish or 22.5cm (9in) square Yorkshire pudding tin and place in top of oven to heat for 10 minutes.
2. Pour batter into hot fat.
3. Bake: preheat; 180°C; 35-45 mins.

ALL-IN-ONE VICTORIA SANDWICH

100g (4oz) soft tub margarine

100g (4oz) caster sugar

2 eggs

100g (4oz) self raising flour

5ml (1 tsp) baking powder

1. Place all ingredients into a bowl.
2. Beat with a wooden spoon for 2-3 minutes or beat in electric mixer for 1 minute.
3. Grease and line two 18cm (7in) sandwich tins.
4. Place mixture into prepared tins.
5. Bake: 150-160°C; 20-30 mins.

VICTORIA SANDWICH

100g (4oz) block margarine

100g (4oz) caster sugar

2 eggs

100g (4oz) self raising flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Beat in eggs.
3. Sift flour and fold into mixture.
4. Grease and line two 18cm (7in) sandwich tins.
5. Divide mixture equally into tins. Level tops.
6. Bake: 160-170°C; 20-30 mins.
7. Bake until well risen, golden brown and firm to touch.

Recipes For Fan Oven

CHRISTMAS CAKE

225g (8oz) butter or block margarine

225g (8oz) brown sugar

4 eggs

225g (8oz) plain flour

5ml (1 tsp) mixed spice

2.5ml (½ tsp) baking powder

200g (7oz) raisins

200g (7oz) sultanas

200g (7oz) currants

50g (2oz) chopped almonds

75g (3oz) glace cherries (cut in pieces)

60ml (4 tbsp) brandy (optional)

1. Cream fat and sugar until light and fluffy.
2. Add eggs one at a time, beating well.
3. Sieve dry ingredients. Add gradually with mixed fruit, cherries and nuts.
4. Bake in lined 20cm (8in) cake tin: 130°C; 2½-3 hours. It may be necessary to cover top of cake with brown paper for final hour to prevent overbrowning.
5. Leave in tin to cool a little, before turning out.
6. When cold, prick bottom of cake and sprinkle brandy over. Leave for about a week before icing.

SMALL CAKES

225g (8oz) block margarine

225g (8oz) caster sugar

4 eggs

300g (11oz) self raising flour

Variations:

100g (4oz) sultanas

100g (4oz) chocolate chips

100g (4oz) chopped glace cherries

30ml (2 tbsp) cocoa powder mixed to paste with water

Add any of the above with flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Add each egg, beating well after each addition.
3. Fold in sifted flour, mixing well.
4. Place paper cases on baking trays and two-thirds fill them with mixture.
5. Bake until golden brown and springy to touch: 170°C; 15-20 mins.

SCONES

450g (1lb) plain flour

10ml (2 tsp) cream of tartar

5ml (1 tsp) bicarbonate of soda

100g (4 oz) block margarine

225ml (8 fl oz) milk

Variations:

Sultana scones – add 100g (4 oz)

sultanas and 50g (2oz) caster sugar

Wholemeal scones – use half quantity of wholemeal flour

Cheese scones – add 100g (4oz) grated cheddar cheese and 5ml (1 tsp) dry mustard

1. Sift together flour, cream of tartar and bicarbonate of soda.
2. Rub in margarine until mixture resembles fine breadcrumbs.
3. Make a well in centre. Stir in enough milk to give fairly soft dough.
4. Turn onto lightly floured surface. Knead lightly to remove any cracks. Roll out to about 15mm (¾ in). Cut out 5cm (2in) rounds. Place on baking sheet.
5. Knead remaining dough and re-roll.
6. Bake until well risen and golden brown; preheat; 210°C; 9-12 mins.